GRANULE MAXI®

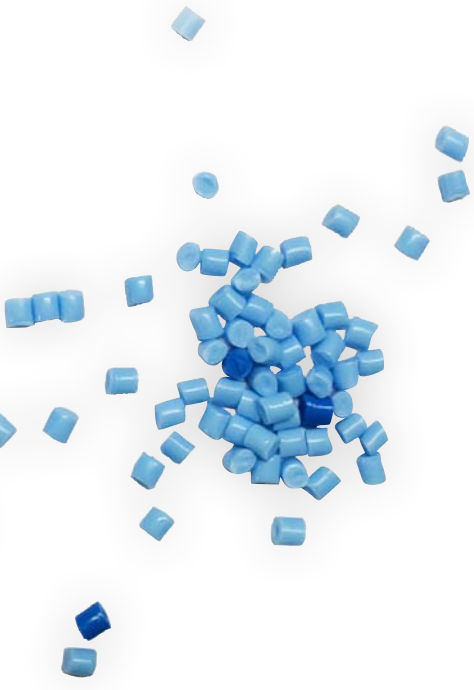
CUSTOMISED FOR HIGH CAPACITY.

PURE POWER.

In a professional kitchen, you can't spend too much time washing up. Granule pot washing machines from GRANULDISK of Sweden gives you access to innovative, powerful technology to streamline pot washing. More emphasis on food – fewer resources for getting your pots clean.

Traditional pot washing has always been a laborious, resource-intensive task in any production kitchen. GRANULDISK technology has turned things on their head and revolutionised washing-up areas by making hard work easy. Our PowerGranules® blast the pots clean mechanically using high-pressure water and a small amount of chemical. Even stubborn food debris is removed with ease, and this technology saves energy, time and money while also reducing environmental impact and improving the work environment.

Manual pot washing requires soaking, scrubbing and sinks full of water. The GRANULDISK concept represents something completely different. Our pot washing machines take care of the entire job, thus eliminating the need for pre-washing. We refer to this concept quite simply as "No Pre-Washing". In just a few minutes, your pots are both visibly and hygienically clean thanks to a power similar to the efficiency of thousands of people washing by hand. The overall result is a more productive washing-up area and less of the things which cost money and impact upon the environment.



SAY YES TO NO PREWASHING.

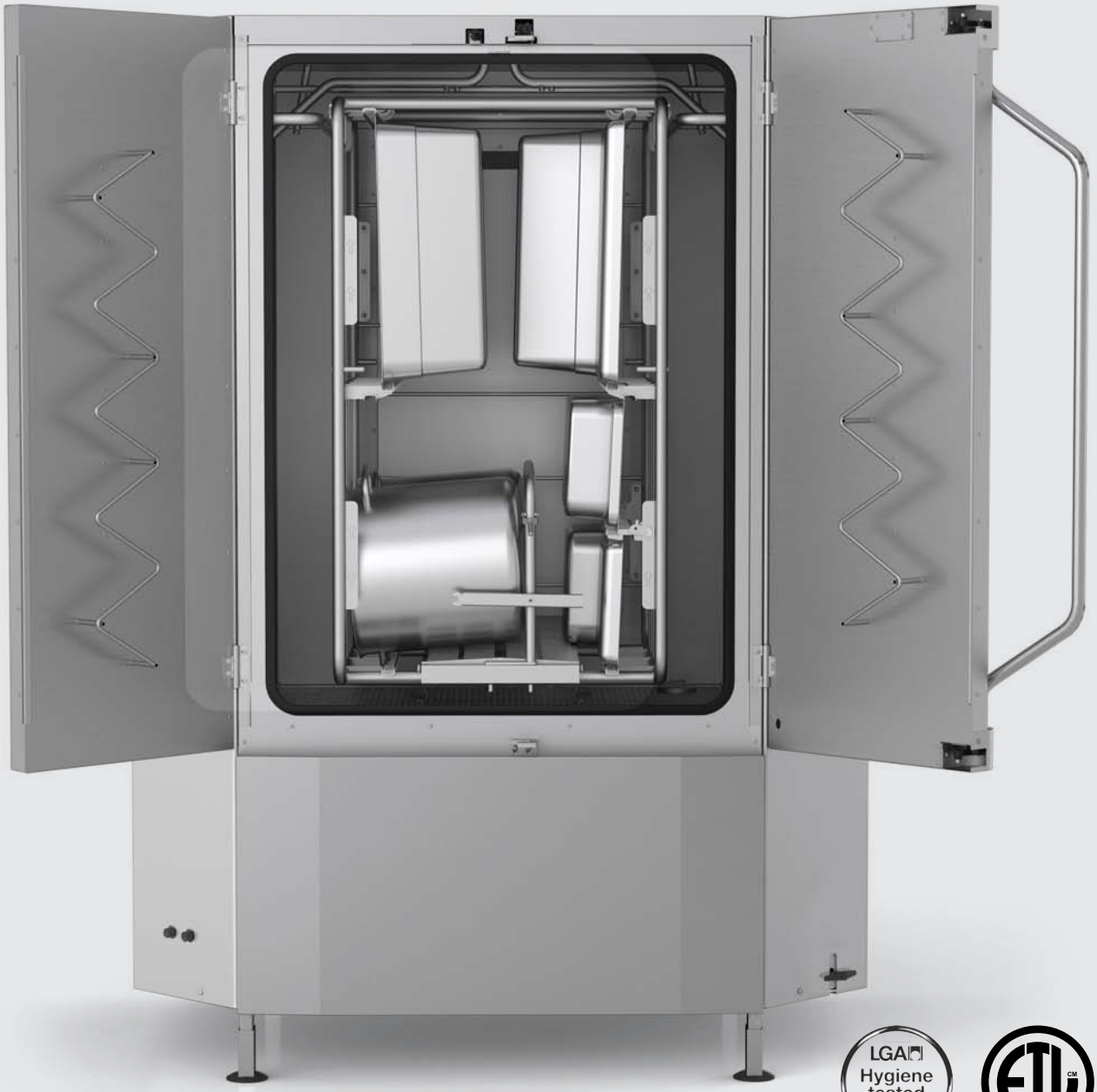
No soaking required.

No scrubbing required.

No prewashing. PowerGranules® eliminate the need for pre-washing. All you have to do is scrape the dishes, press the button and let the dishwasher do its job.

From dirty to clean in just 2 minutes and 30 seconds with the help of PowerGranules®, water and a small amount of chemical.

Potwashing is a job which often involves burnt or dried-on food. Achieving good, fast results requires an outstanding washing method. When our PowerGranules® are set in motion in the machines, it's as though thousands of people are washing the pots by hand in terms of power and efficiency. Used together with high-pressure water and a small amount of chemical, our Granules achieve mechanical cleaning of anything coming out of the professional kitchen. Even stubborn food can be removed with ease, and every time a wash programme ends there's just one thing left – dishes which are both visibly and hygienically clean.



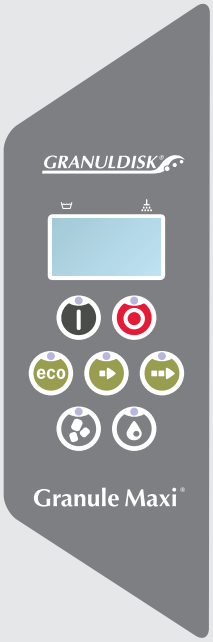
GRANULE MAXI®

In medium-sized and large kitchens, the handling of pots is extremely important to the workflow. Granule Maxi® is a high-capacity machine which makes sure that pots are quickly ready to use again. In order to maximise this benefit, Granule Maxi® can be customised by using the right combination of accessories.

The powerful Granule Maxi® has been developed for large scale potwashing. GRANULDISK's customers appreciate it for its efficiency and ability to save money by using less chemical, water and electricity. In an hour, Granule Maxi® is able to wash up to 192 GN 1/1 or 96 GN2/1, making it the perfect solution for kitchens making up to 3 000 meals a day.

Granule Maxi® is available in three different versions with different capacities in order to meet various needs and requirements – find out more on page 8.

For kitchens with even greater potwashing requirements, we recommend installing two of these machines or a combination of machine types, depending on the items to be washed.



CONTROL PANEL.

User-friendliness is always a key focus for our control panels and the display, symbols and messages are easy to understand, making it easy to select the correct wash programme. Choose with or without PowerGranules and programme lengths Eco, Short or Normal. When the machine is in use the red indicator is lit and the display changes into a countdown timer, showing the remaining time in large digits.

Wash and rinse tank temperatures are shown in the display at all times and with a simple command, you can view HACCP data for up to 200 of the previous wash programmes. The display also displays automatic reminders from integrated function GD Memo™ regarding more general maintenance tasks, such as replacing PowerGranules®, changing water in the wash tank or to book a service appointment.

The coloured indicators make it easy to see whether the machine is working (red) or ready for loading or unloading of pots (green).

USB PORT.

The operating system in GRANULDISK pot washers logs all HACCP-essential information for up to 200 wash cycles. The data, containing valuable information such as wash and rinse water temperatures, programme lengths, interruptions and delays is easy to follow up and helps you ensure that your pot wash operation always complies with HACCP protocol.

The cycle data can be accessed and viewed directly via the display in the control panel or downloaded to a USB stick through the built-in USB port in the machine side. Import the data to a computer for storing and for adding it to your HACCP reports.

EFFICIENCY.

GRANULDISK increases efficiency in the washing-up area – one of the most thankless tasks in the kitchen.

ECOLOGY.

Reduce your environmental impact with GRANULDISK – halve your consumption of water, electricity and chemicals.

OUTSTANDING HYGIENE.

We guarantee hygienically clean pots with a surface temperature of at least 72 °C when the wash programme is complete.

ERGONOMICS.

A better work environment and an easier working day – for everyone involved.

EXTRA TIME.

Spend an hour washing up 192 GN 1/1 with Granule Maxi® – instead of spending 6–7 hours washing them by hand.

FINANCE.

Investing in a GRANULDISK solution will really pay off – sooner than you think! Our customers normally have a pay-off time of less than 24 months.

POWERGRANULES®

PowerGranules® are specially designed for use with GRANULDISK products. They make your pans and containers visibly and hygienically clean.

PowerGranules® are made of a plastic which has been tested and approved for contact with food. The unique mix of sizes and the composition of the material give you an exceptional removal rate and clean products which shine. The fact is, after using PowerGranules for a time your pans and containers will shine like new.

10 liter | Art no. 22633 20 liter | Art no. 22634

MAINTENANCE.

Our machines are designed to be cleaned simply and efficiently. That's because we know the importance of daily cleaning for optimal wash results. It's every bit as important to make sure that the machine is maintained with regular servicing, ensuring simple and worry-free use and extending the service life of your machine.

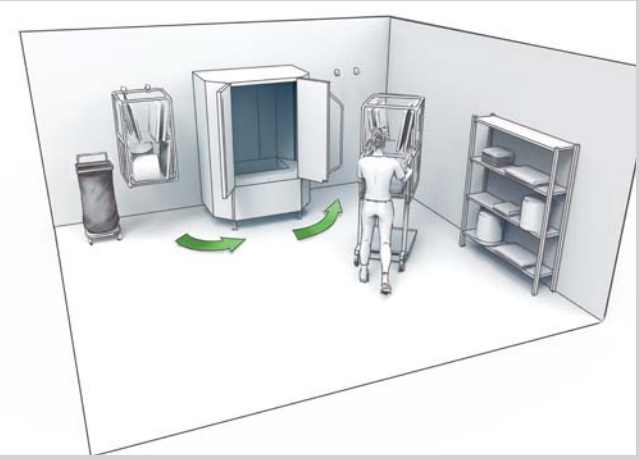
Does any part of your machine need to be replaced? We guarantee spare part availability for at least 10 years once the model has been taken out of production.

MACHINE SYSTEM.

The Granule Maxi cassette is able to accommodate 8 GN1/1 or 4 GN2/1, up to 200 mm deep. Each cassette comes with a divider, which makes it easy to wash GN1/2 and other small containers. Pots are placed in the lower part of the cassette. The machine can be customised using accessories. If additional accessories are purchased, installation of accessory hangers is recommended for storage when they are not in use. This means they'll always be close at hand.

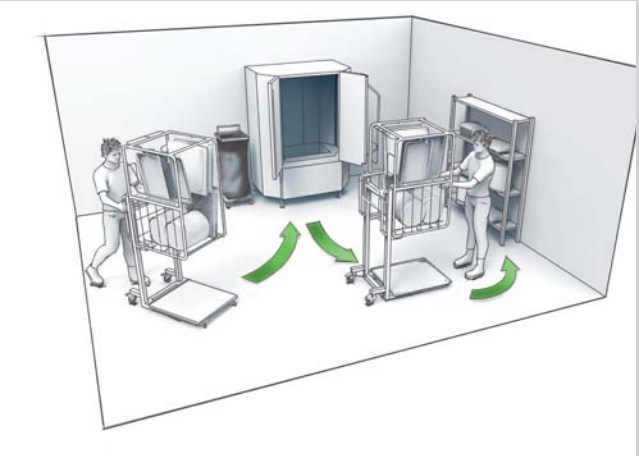
GRANULE MAXI® COMPACT SYSTEM.

Takes up just 1.5 m^2 of space providing high capacity in a small area. This machine comes equipped with a pull-out multi-cassette. The pots are loaded directly into the multi-cassette, which always remains inside the machine.



GRANULE MAXI® FLOW SYSTEM.

A machine system which enhances efficiency while also providing a clear barrier between dirty and clean pots. The machine comes equipped with two multi-cassettes and one cassette trolley. The multi-cassette is hooked onto the cassette trolley and can easily be hung on the wall or manoeuvred in and out of the machine. You can then wash the pots in one cassette while filling or emptying another. The cassette trolley can be fitted with drip trays to prevent any splashes of water or food debris ending up on the floor.



GRANULE MAXI® FREEFLOW SYSTEM.

Designed for full flexibility in washing-up areas. A machine system which enhances efficiency while also providing a clear barrier between dirty and clean pots. The machine comes equipped with two multi-cassettes and two cassette trolleys which can be moved around easily in the washing-up area. Reduces the number of work elements as the cassette can easily be loaded with dirty pots at the bench before then being transported to the machine on the trolley. When the wash programme is complete, the clean pots can be unloaded straight to the storage area. Both cassette trolleys are fitted with drip trays to prevent any splashes of water or food debris ending up on the floor.

MORE THAN 3000 MEALS PER DAY?

Find out on our website about our solutions for professional kitchens serving more than 3000 meals per day, or contact us for a personal consultation.

TECHNICAL DATA.

Design	Compact System with pull-out cassette.
	Flow System with 1 trolley and 2 cassettes.
	FreeFlow System with 2 trolleys and 2 cassettes
Outer dimensions	2 039 x 1 452 x 1 089 mm (H x W x D)
Loading volume	450 litres (B 540 x H 1 060 x D 680 mm)
Weight	666 kg (filled machine)
	471 kg (empty machine)
Wash tank volume	165 litres
Granule volume	16 litres
Wash water temperature	65 °C
Rinse water temperature	85 °C
Wash programmes with Granules	ECO: 2 min, 30 sec
	Short: 4 min, 40 sec***
	Normal: 6 min, 40 sec***
Wash programmes without Granules	ECO: 2 min, 30 sec
	Short: 3 min, 40 sec***
	Normal: 5 min, 40 sec***
Max capacity per hour	FreeFlow: 192 GN1/1 or similar in other pots.
	Flow: 144 GN1/1 or similar in other pots.
	Compact: 136 GN1/1 or similar in other pots.
Normal capacity per hour	160 GN1/1 or similar in other pots
Capacity per programme	8 GN1/1 or up to 16 GN1/2 or 4 GN2/1, up to 200 mm depth or similar in other pots.
Rinse water volume	7 litres/ECO programme
	14 litres/Short and Normal programmes
	To achieve 3 600 HUE in accordance with NSF/ANSI 3, 14 litres is necessary.
Available voltage**	3~ 400 V/50 or 60 Hz + PE
	3~ 415 V/50 Hz + PE
	3~ 230 V/50 or 60 Hz + PE
Fuses, hot water connection	40A (400V, 415V), 63A (230V)
Fuses, cold water connection	50A (400V, 415V)
Fuses steam heating	20A (400V), 25A (230V)
Max output, hot water connection	21 kW
Max output, cold water connection	29 kW
Max output steam heating	5 kW
Wash pump motor	2 x 2,2 kW
Rinse pump motor	0,37 kW
Wash tank element*	16 kW, (24 kW cold water connection)
Rinse tank element*	16 kW, (24 kW cold water connection)
Enclosure rating	IPX5
Sound pressure level	<70 dB(A)
Hot water	½" (DN15), 55–65 °C, 3–10 °dH
	Note: Reverse osmosis water and distilled water must not be used.
Water pressure/flow (hot water)	1–6 bar, 25 litres per minute
Cold water	½" (DN15), 3–10 °dH
Water pressure/flow (cold water)	3–6 bar, 15 litres per minute
Recommended ventilation capacity	700 m^3/h (without steam reduction)
	200 m^3/h (with steam reduction)
	Note: Steam reduction is factory-fitted for Granule Maxi®. For ECO programmes the factory-fitted steam reduction is not activated.
Drainage pipe	Pipe ø 32 mm
Drain	Capacity requirement 50 l/min
	The machine must not be placed directly over a drain.
Detergent and drying agent are required	Detergent and drying agent; 230 VAC signal is available from a separate box. Max load total 0.5 A.

* Does not operate simultaneously.

** For specific data on machines supplied, please see the rating plate on the machine.

*** 1 min longer with steam reduction.

Granule Maxi® is supplied with a power cable 2 metres long (without a plug) for connection to an approved main switch. The main switch is not included in the delivery.

HIGH CAPACITY.
Washes 8 GN1/1 or 4 GN2/1 or 16 GN1/2 per was programme. Up to 192 GN1/1 or 96 GN2/1 per hour (containers up to 200 mm deep).

TIME-SAVING.
Clean pots and pans from 2.5 minutes - no pre-washing needed.

WATER-SAVING.
The ECO programme saves up to 4 200 litres per day and up to 1 260 000 litres per year compared with manual washing-up in sinks (1500 meals per day, 300 days per year).

SAVING ON CHEMICALS.
Saves up to 8.4 litres per day and up to 2 500 litres per year compared with manual washing-up in sinks (1500 meals per day, 300 days per year).

FOOD SAFETY.
All programmes of the Granule Maxi® pot and pan washer comply with the hygiene guidelines of the DIN 10512 standard.

ACCESSORIES.

GRANULDISK always allows you to adapt every solution according to your needs.
Choose from our range of smart accessories and further increase the capacity of your machine.
www.granuldisk.com shows you how accessories can be loaded with various pots.

www.granuldisk.com/granule-maxi-accessories

(C) = accessory included as standard with Granule Maxi® Compact System.
(F) = accessory included as standard with Granule Maxi® Flow System.
(FF) = accessory included as standard with Granule Maxi® FreeFlow System.

POT- AND SAUCEPAN-HOLDER.

ART NO. 10972

Capacity: 3-5 pots/saucepans with handles or ears to be hung on to the hooks.

HOLDER FOR SMALL GN PANS.

ART NO. 10948

Capacity: up to 6 GN1/3 or 12 GN1/6 or 18 GN1/9.

HOLDER FOR SMALLER BOWLS AND POTS.

ART NO. 10004

Capacity: up to 3-5 pots or bowls.

HOLDER FOR STORAGE OF ACCESSORIES.

ART NO. 10595

Holder for storage of accessories when they are not in use. This holder is hung on either side of the machine.

INSERT FOR BAKING TRAYS.

ART NO. 22017

Capacity: 8 x 600x400 mm baking trays, max 20 mm edge.

LID- AND TRAY HOLDER.

ART NO. 10950

Capacity: up to 9 pcs of GN 1/1 sized flat trays and lids.

NET BASKET WITH LID.

ART NO. 21477

For ladles, whisks up to 500 mm length.

UTENSIL HOLDER.

ART NO. 10362

For ladles, whisks etc (up to 500 mm).

CASSETTE HOOKS WITH WALL PROTECTION FOR GRANULE MAXI FLOW (F).

ART NO. 10694

1 set contains 2 hooks. To be able to wall-mount the cassette.

DIVIDERS FOR GN CONTAINERS, SIZES GN 1/9-2/3 (C/F/FF).

ART NO. 19313

To allow GN 1/2, 1/3, 1/6, 1/9 and 2/3. Capacity: 4 x GN1/2 or 8 GN 1/4. Other possibility is 2 x GN 2/3 and 2 x GN 1/3 or 4 x GN 1/6 or 6 x GN 1/9.

CASSETTE TROLLEY (F/FF).

ART NO. 19138

For operation of Multi-cassette.

DRIP TRAY FOR CASSETTE TROLLEY (FF).

ART NO. 14565

Avoids food and water drop on the floor.

MULTICASSETTE FOR GRANULE MAXI FLOW/ FREEFLOW (C/F/FF).

ART NO. 14469

For 8 GN 1/1 containers or 4 GN 2/1 or equivalent in other washware.

GRANULE COLLECTOR (C/F/FF).

ART NO. 11918

N.B. requires 2 pcs of collectors.

SCRAPER (C/F/FF).

ART NO. 21838

For pre scraping.

www.granuldisk.com/marine-edition

MARINE EDITION.

Selecting the Marine Edition customises the Granule Maxi® for use on board ships and oil rigs, for example. While at sea the twin level sensors fitted in the wash tank help to prevent repeated alarms which may interrupt the workflow. The “marine feet” are secured to the floor to prevent the machine tipping over. This machine is also readily accessible for servicing as no servicing is carried out from the rear. Also, when the doors are open they are locked into position. The Granule Maxi® provides a stable, reliable and safe potwashing solution for marine installations.

INSTALLATION.

A = Hot water 55–65 °C (cold water optional),
3–10 °dH, 5–18 °f.
1–6 bar, 25 L/min, max 6 bar static.
G ½" BSP female, flexible hose min inner ø 9 mm.

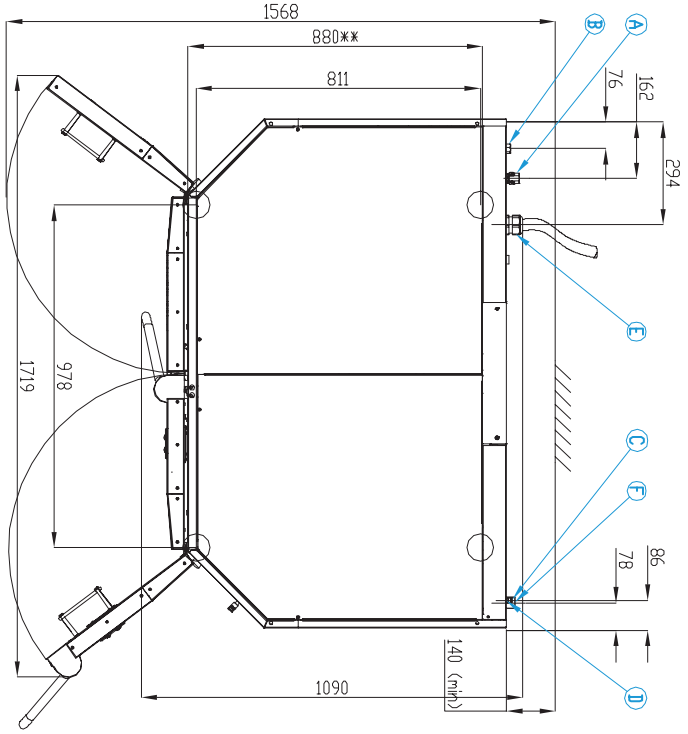
B = Cold water, 3–10 °dH, 5–18 °f.
3–6 bar, 15 L/min, max 6 bar static.
G ½" BSP female, flexible hose min inner ø 9 mm.

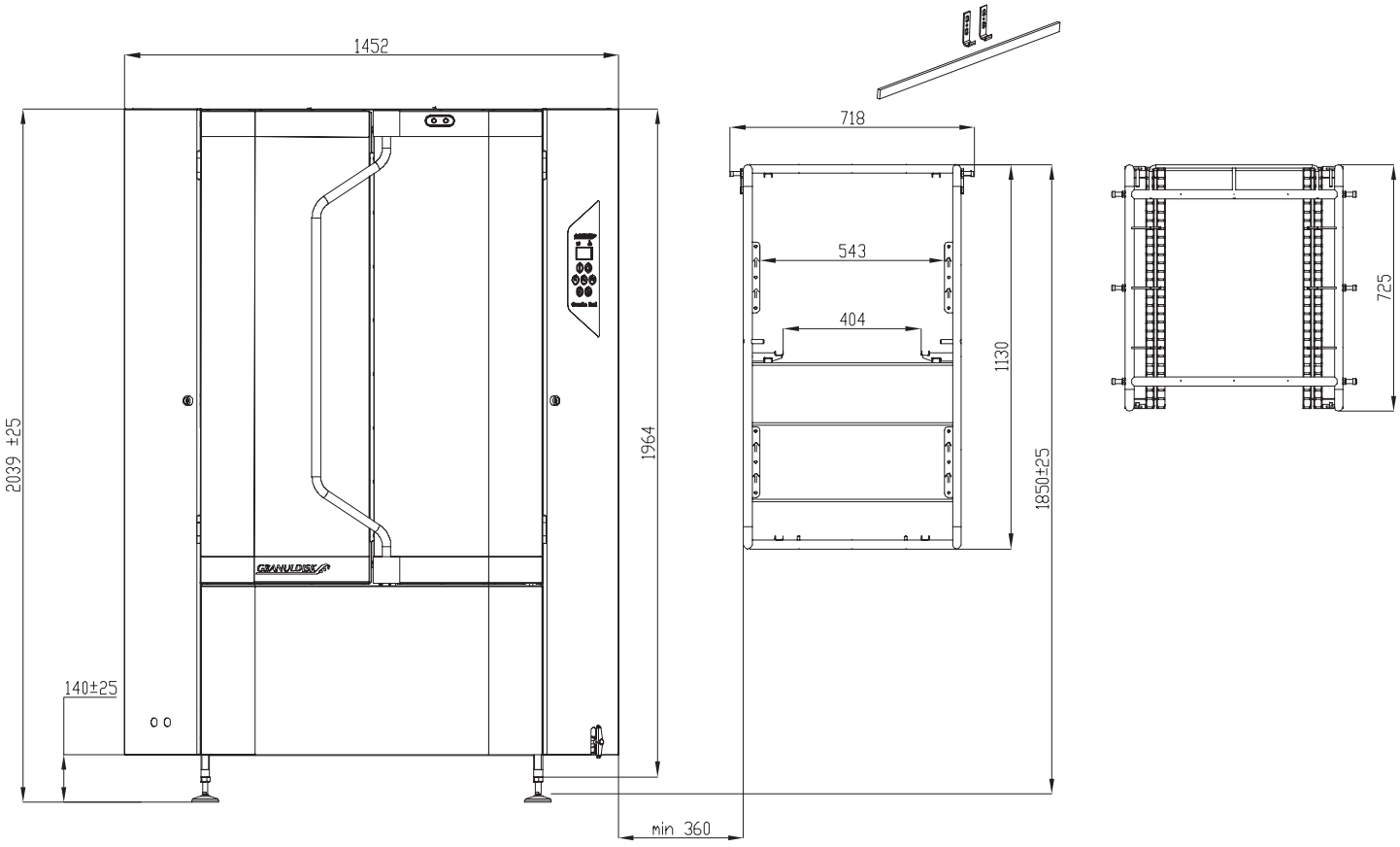
C = Drain ø 32 mm. 170 mm from floor.
Horizontal pipe, capacity min 50 L/min.

D = Detergent/drying agent connection, signal 230V AC.

E = Electrical connection (technical data page 9 or in user manual).

Other:
Ventilation capacity: With steam reduction 200 m³/h
Without steam reduction 700 m³/h.





GRANULDISK®

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